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| **Food Technology Yearly Overview** | | | | | | | | | |
| **Subjects(s)** | **Autumn 1** | **Autumn 2** | | **Spring 1** | **Spring 2** | | **Summer 1** | **Summer 2** | |
| **Year 7** | Italian | French Foods | | Pastries/biscuits | Asian Foods | | Caribbean foods | English Foods | |
| **Year 8** | Italian | French Foods | | Pastries/biscuits | Asian foods | | Caribbean foods | English Foods | |
| **Year 9** | Italian | French Foods | | Pastries/biscuits | Asian Foods | | Caribbean foods | English Foods | |
| **Year 10** | Italian | French Foods | | Pastries/biscuits | Asian foods | | Caribbean foods | English Foods | |
| **Year 11** | Introduction to BTEC Level 2 course in food | | Build skills to independent cooking for students | Budgeting in food | | Overall look at the hospitality industry and careers in food. | BTEC Level 2 completion | |  |

